

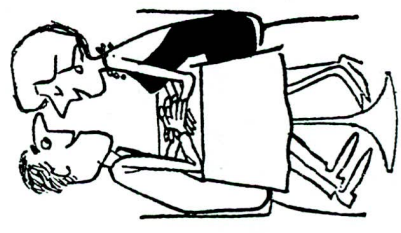
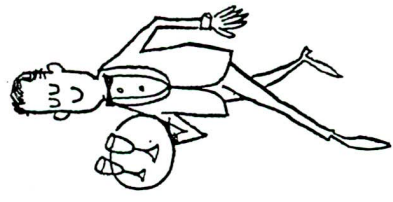
you should cut out the runner

Nisco's

Here's a small jewel of intimately-lighted comfort designed to show your best girl off at her best and at the same time provide a surprisingly robust meal leaning toward steaks and veal scaloppine.

I don't know about the women of yesteryear, but I have found the present-day version is not the type to faint at the sight of a well-laden plate. Nick Nisco has dinners at various prices, but if you feel like shooting the works the "Salute to Century 21" is worth shooting for at \$21. It involves leisurely dining for two with cocktails from the bar, antipasto, chateaubriand, cabernet, dessert, coffee and your favorite after-dinner drink.

As yet undiscovered by many in Seattle, but in my opinion destined for greatness because it subtly enhances a woman's beauty and unobtrusively satisfies the "inner woman."



VEAL SCALOPPINE (serves 4)

- 1 1/2 lbs. veal (top round) cut 1/4 in. thick, 2 in. sq.
 - 1 c diced green peppers
 - 3 T Worcestershire sc.
 - 1 t Accent
 - 1 c sauterne
 - 1/2 c fresh cut mushrooms
 - salt, pepper
- Flour veal. Brown quickly in 3 T hot oil. Add vegetables. Add liquids. Simmer 15 min.

5th & Spring
MA 4-2944
Mon-Fri
11:30 am-2 am
Sat 4 pm-12m
Entertainment
Cocktails
Dinners from \$3.75

Norselander

The Norselander automatically is recognized as one of our leading seafood restaurants. Located on the west side of Queen Anne Hill, it has a commanding view of Puget Sound and the Olympic mountains—when they have a mind to display themselves.

It occupies the top floor of the Norway Center building that not only is a center for the activities of our Scandinavian community but contains the only commercial Kosher kitchen I know of in Seattle.

You would do well to order any seafood that fits your fancy. And if you have an appreciation of Norwegian fish cakes, here is the only place in town that serves them, to the best of my recollection.

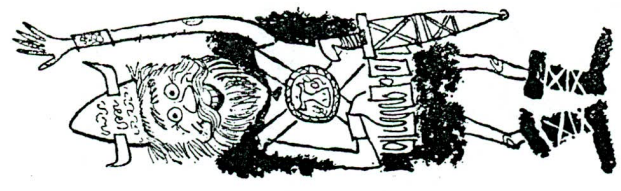
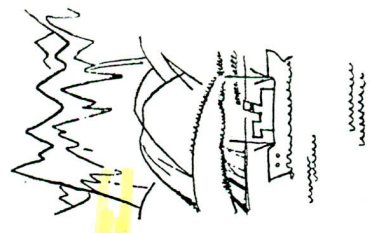
A very colorful spot with a marine motif—and you try and figure out how they have both fish and birds in the same "aquarium." Also one of the few places where you can dance.

LOBSTER THERMIDOR (serves 2)

- 1 lobster (1 1/2 or 2 lb.)
- 1/2 c sliced mushrooms
- 2 c white sauce
- pinch cayenne
- 2 T dry sherry
- bread crumbs, fine
- 1/8 t dry mustard
- 1/4 c parmesan cheese

Remove stomach from lobsters, split lengthwise. Remove meat, cut into 1/2 inch pieces. Place shell in warm oven. Add mushrooms, saute'd in butter, to white sauce along with seasonings, wine and lobster. Add to shells, sprinkle with cheese and bread crumbs. Drizzle melted butter over top. Brown under broiler.

300 3rd W
AT 4-8240
11:30 am-1gl clng
Cocktails
Entertainment
Sun 3 pm-10 pm
Dinners from \$3



Norselander

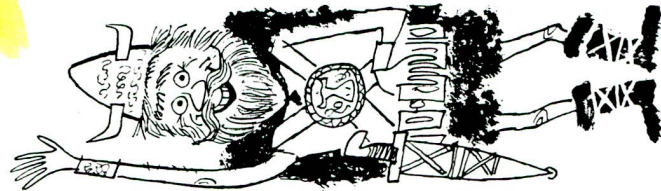
The Norselander draws its inspiration from the people of the North Lands who for centuries back . . . even before the time of Viking long boats or Leif Erikson . . . have been linked with the sea—and seafoods. Using the similar natural resources of Puget Sound and Alaskan waters, this restaurant combines the heritage of the North Lands with the most modern in preparation and service.



As large as any restaurant in this area, the Norselander occupies most of the top floor of an imposing 3-story building known as Norway Center, which is owned by several Norwegian community groups. From this room you have a commanding view of the main Puget Sound waterway to the Pacific Ocean, plus the Olympic Mountains.

The softly carpeted, nicely appointed main dining area has a slate-floored terrace adjacent—glassed-in in cool weather so you can enjoy the view in comfort . . . and opened up at one end on balmy summer days for the delight of dining *al fresco* under colorful umbrellas.

The marine mood is set as you enter, by attractively lighted aquariums and an aquarium divider for part of the dining area. This aquarium has the small fish separated in one area, for protection from their larger relatives and in addition to the two groups of fish, 10 prettily colored parakeets are housed in the aquarium. It gives the startling effect of birds and fish living happily together in one big aquarium.



This confuses adults and amuses children, who will also be pleased to find that their child's menu resembles a Viking helmet and can be worn on the head. If you order cocktails and you are dining with children, the youngsters will automatically be served a "Shirley Temple" or a "Davy Crockett," with the compliments of the house.

A dance floor occupies one part of the dining room and live music from organ, piano or small combo adds a festive touch for your dinner-dancing on Friday and Saturday nights; with recorded music for dancing other nights.

Broiled Alaska King Crab in shell is always available here and is a top favorite with the customers. As is filet of red King salmon and the lobster dishes. Famous Olympia oysters are featured here—pan-fried, Hangtown fried, or in pepper pan roast or stew. A house specialty is Prawns Norselander, served with a sweet and sour sauce.

You'll also be able to get steamed Norwegian fish pudding and Norwegian fish cakes, made daily by an elderly Norwegian woman, in her own home.

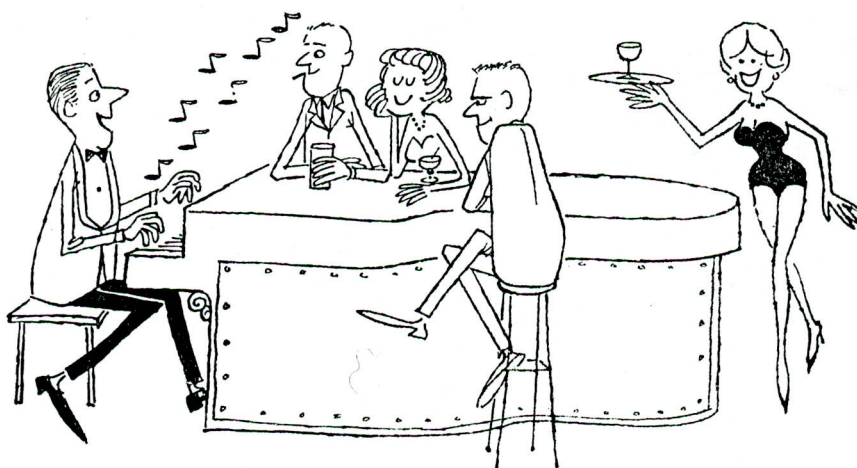
If you want steaks or chops, you can rely on their quality. Manager Roy Peterson obtains his meats from his own butcher shop, so he has no trouble getting the finest cuts.

While building a humming luncheon and dinner trade, Roy has also developed a terrific business in banquets and private parties of all sizes, for the building has a wide range of facilities, the prices are reasonable and there is ample parking.

Norselander
300 Third Avenue W.
MURdock 8240

Monday thru Thursday
11:30 am to 12:45 am
Friday & Saturday
11:30 am to 1:45 am
Open Sundays
12:30 pm to 9:45 pm
Cocktails
Dancing





Red Carpet—Usually ballad music being listened to by happy couples in intimate little nooks.

Cloud Room—On top of the Camlin Hotel, with outdoor terrace in good weather and wonderful view of city through huge plate glass windows during the winter.

Other good bets each with a different but sophisticated styling are: *Canlis . . . Viceroy . . . Marine Room . . . Orchard Room . . . Bib 'N Tucker . . . Captain's Table . . . Golden Lion*.

DANCING

Although the day of the big dance bands seems to have gone by the boards, we do have some small and intimate dancing spots like:

The Four Winds—Dinner dancing to Bob Harvey, band leader around here for 25 years . . . no need for "sea legs", even though this is a ship on Lake Union.

Norselander—Dinner dancing . . . swing and old Goodman groove . . . overlooking Puget Sound.

Porterhouse Eagle Inn—in Kenmore . . . dancing Fri. Sat. Sun. one of the joyous places . . . generally a Tahitian atmosphere